



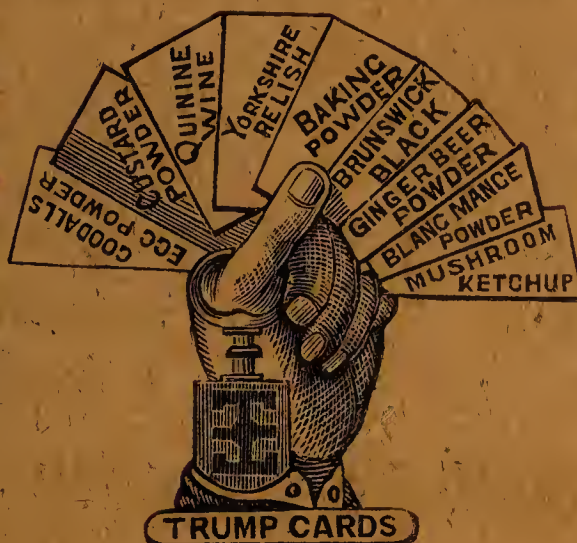
GOODALL'S



HOUSEHOLD ALMANAC

FOR
1884.

CONTAINING VALUABLE INFORMATION,
RELIABLE WEATHER TABLES,
AND AN
EXCELLENT GUIDE TO DOMESTIC COOKERY.



GOODALL, BACKHOUSE & CO.

WHITE HORSE STREET, LEEDS.

DR. ROOKE'S ORIENTAL PILLS & SOLAR ELIXIR.

THESE WELL-KNOWN FAMILY MEDICINES have had a continually increasing sale throughout the United Kingdom and the British Colonies since their introduction in 1836, and are especially noted for their **STRENGTHENING** and **RESTORATIVE** Properties. Hence their invariable success in the **RELIEF** and **CURE** of

INDIGESTION,
LIVER COMPLAINTS,
ASTHMA,
BRONCHITIS,

PULMONARY CONSUMPTION,
RHEUMATISM,
GOUT, SCROFULA,
GENERAL DEBILITY,


And all Diseases of the **NERVOUS SYSTEM**,
Whether arising from a sedentary mode of life, unhealthy occupation, insalubrious climate, or any other cause.

The Oriental Pills are sold in Boxes at 1s. 1½d. & 4s. 6d each. The Solar Elixir in Bottles at 4s. 6d. and 11s. each. Both to be obtained of all Chemists and Patent Medicine Vendors.

CROSBY'S BALSAMIC COUGH ELIXIR

Is the leading Medicine of the day, and is specially recommended by several eminent Physicians: it has been used with the most signal success for Asthma, Bronchitis, Consumption, Coughs, Influenza, Consumptive Night-Sweats, Spitting of Blood, Shortness of Breath, and all Affections of the Throat and Chest.

Sold in Bottles at 1s. 9d., 4s. 6d., and 11s. each, by all respectable Chemists, and wholesale by JAMES M. CROSBY, Chemist, Scarborough.

 Invalids should read Crosby's Prize Treatise on "DISEASES OF THE LUNGS AND AIR VESSELS," a copy of which can be had Gratis of all Chemists.

HAPPY MOMENTS! CHEERFUL HOURS!

Many scores of lively, cheery, bright, entertaining, mirth-provoking
Stories will be found in

MERRY THOUGHTS ON MEN AND THINGS,

Which is full of HUMOROUS ILLUSTRATIONS by the best Artists. Post free
from DR. ROOKE, SCARBOROUGH, England. Author of the *Anti-Lancet*.

Observe that on each of the genuine Powders is printed "FENNINGS' CHILDREN'S POWDERS," with my Trade Mark—"A Baby in a Cradle"—in the Centre.

'ALFRED FENNINGS' is printed on Government Stamp round each Box, and to imitate which is FELONY.

DO NOT LET YOUR CHILD DIE!

Fennings' Children's Powders Prevent Convulsions,

ARE COOLING AND SOOTHING.

FENNINGS'

CHILDREN'S POWDERS,

For Children Cutting their Teeth. To prevent Convulsions.

(Do not contain Calomel, Opium, Morphia, nor anything injurious to a tender babe.)

Sold in Stamped Boxes, at 1s. 1½d. and 2s. 9d., (great saving) with full directions. Sent post free 15 stamps.

Direct to ALFRED FENNINGS, WEST COWES, I.W.
Read FENNINGS' EVERY MOTHER'S BOOK, which contains valuable hints on Feeding, Teething, Weaning, Sleeping, etc. Ask your Chemist for a FREE COPY.

COUGHS, COLDS, BRONCHITIS.

FENNINGS'

LUNG HEALERS,

THE BEST REMEDY TO CURE ALL

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The largest size Boxes, 2s. 9d. (35 stamps post free) contains three times the quantity of the small boxes.

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BRONCHITIS CURED.

SAFE TEETHING.

EASY TEETHING.

'ALFRED FENNINGS' is printed on Government Stamp round each Box, and to imitate which is FELONY.

DO NOT UNTIMELY DIE!

SORE THROATS CURED WITH ONE DOSE.

FENNINGS' FEVER CURER!

BOWEL COMPLAINTS cured with one Dose.

TYPHUS or LOW FEVER cured with Two Doses.

DYPHTHERIA cured with Three Doses.

SCARLET FEVER cured with Four Doses.

DYSENTERY cured with Five Doses.

Sold in Bottles 1s. 1½d. each, with full directions, by all Chemists.

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WITH ONE DOSE.

WITH ONE DOSE.

SORE THROATS CURED

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HOUSEHOLD RECIPES,

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Goodall's **"GOOD THINGS,"** *best*

MADE, SAID & DONE FOR EVERY HOME & HOUSEHOLD.

GOODALL'S HOUSEHOLD SPECIALITIES.

UUU **YORKSHIRE RELISH.** *all*

Pleasant, Piquant, Palatable and Appetising. *Bottles, 6d., 1s., and 2s. each.*

GOODALL'S BAKING POWDER.

Makes Wholesome Bread and Light Pastry. *1d. Packets; 6d., 1s., 2s., and 5s. Tins.*

GOODALL'S QUININE WINE. *m*

The most invigorating Stomachic for Old or Young. *Bottles, 1s., 1s. 1½d., 2s., & 2s. 3d. each.*

GOODALL'S BRUNSWICK BLACK.

Makes every Fireside Bright and Cheerful. *6d. and 1s. Bottles.*

GOODALL'S BLANGMANCE POWDER.

Makes Splendid Puddings, or a Fine Accompaniment to Fruits. *6d. and 1s. Boxes.*

GOODALL'S GINGER BEER POWDER.

Enables every one to make a Marvellously Cheap Beverage. *3d. Packets.*

GOODALL'S CUSTARD POWDER.

Is a welcome addition at every table. *In Boxes, 6d. and 1s. each.*

GOODALL'S EGG POWDER.

Its action in Cakes, Puddings, &c., &c., resembles that of the egg in every particular. One Penny Packet will go as far as four eggs! and one Sixpenny Tin as far as twenty-eight. Sold everywhere, in 1d. packets; 6d. and 1s. Tins.

Sold by Grocers, Chemists, Patent Medicine Dealers, Oilmen, &c.

Proprietors, GOODALL, BACKHOUSE & Co., LEEDS.

STAMPS, TAXES, POSTAL REGULATIONS, &c.

Bills of Exchange, &c.

For Payment to the Bearer, to Order, or at any time otherwise than on demand.

		s.	d.
Not exceeding £5..	£10	0	1
Above £5, Not exceeding £10	25	0	3
10	50	0	6
25	75	0	9
50	100	1	0
75	200	2	0
100	300	3	0
200			

Bonds and Mortgages.

Not exceeding	£50	1	8
Exceeding £50 and not exceeding 100	100	2	6
" 100	150	3	9
" 150	200	5	0
" 200	250	6	3
" 250	300	7	6

And when the same shall exceed £300, then for every £100, and also for every fractional part of £100, 2s. 6d.

Apprentices' Indentures.

Where there is a premium or consideration, the Duty will be at the rate of 5s. for every £5, and for any fractional part of £5. Where there is no premium or consideration, the duty is 2s. 6d.

New Stamps.—A Penny Stamp is now issued which may be used for the purpose of either a receipt for sums received in payment of £2 or upwards, or for the postage of a letter coming under the 1d. rate in weight. Persons receiving the money to pay the duty.

Registration.—By the pre-payment of a fee of 2d. any letter, newspaper, book, or other packet upon which the postage has been pre-paid may be registered to any destination. Envelopes for Registered Letters may be had at 2½d. each.

Money Orders.

	s.	d.		s.	d.
For sums under 10s. ..	0	2	For £5 & under £6 ..	0	7
For 10s. & under £2 ..	0	3	6	7	0 8
£2 ..	3	0 4	7	8	0 9
3 ..	4	0 5	8	9	0 10
4 ..	5	0 6	9	10	0 11
For £10 ..				1s.	

Money Orders payable in most Foreign Countries may be had. Rates may be known from any post-master in the United Kingdom.

Postal Orders.

For following fixed sums only, may be had at all Post Offices 1s. or 1s. 6d., 3d. each, 2s. 6d. or 5s.; or 7s. 6d., 1d. each, 10s., or 12s. 6d., or 15s., or 17s. 6d., or 20s., 2d. each.

New Parcels Post.

Parcels will be accepted for transmission by the Inland Parcels Post under the following general conditions in regard to weights, dimensions, and rates of postage.

The rate of postage, to be prepaid in ordinary postage stamps for an Inland Postal Parcel of a weight of

Not exceeding 1lb	0	3
Exceeding 1lb and not exceeding 3lb	0	6
" 3lb	0	9
" 5lb	1	0
" 7lb		

The dimensions allowed for an Inland Postal Parcel will be.—Greatest length, 3 ft. 6 in., greatest length and girth combined 6 ft.

Certain Articles which are prohibited from transmission by the Letter Post will—with a few exceptions—apply equally to the Parcels Post.

Parcels must on no account be put in the Letter Box, but must always be handed over the Counter of the Post Office.

Postage of Inland Letters.

For a letter not exceeding 1 oz. .. 1d.
Exceeding 1 oz., but not exceeding 2 oz. .. 1½d.
2 oz. .. 2d.
4 oz. .. 2d.

and ½d. additional for each 2 oz. up to 12 oz.
Any letter exceeding the weight of 12 oz. will be liable to a postage of 1d. for every oz. beginning with the first oz.

A letter posted unpaid is chargeable with double postage on delivery, and a letter insufficiently prepaid is chargeable with double the deficiency.

Post Cards.

Post-cards available for transmission in the United Kingdom may be obtained at all Post-offices, at the following rates:—Stout cards: one, 3d., two, 1½d. three, 2d.; four, 2½d.; five, 3½d.; six, 4d. Thin cards one, 3d., two, 1½d., three, 1½d., four, 2½d., five, 3d. six, 3½d. Foreign post cards, 1d. and 1½d. each.

Book Post.—A book packet may contain any number of books. No book packet should exceed two feet in length, it must be open at the ends, and contain no writing.

RATES OF BOOK POSTAGE.

Not more than 2 oz. in weight ..	1d.
Above 2 oz. and not exceeding 4 oz ..	1d.
4 oz. ..	2d.
8 oz. ..	3d.
12 oz ..	4d.

And so on ½d. being charged for every 2 oz. No packet may exceed 5lb in weight. Rates apply to British Isles, Europe, Egypt, Canada and United States.

Post Office Telegrams.

The charge for Telegrams throughout the United Kingdom is 1s. for the first 20 words, and 3d. for every additional 5 words.

Post-Office Savings Banks.

No deposit of less than a shilling is received, nor any pence, and not more than £30 in one year. No further deposit is allowed when the amount standing in depositor's name exceeds £150, exclusive of interest. Interest is allowed at the rate of 2½ per cent. (or sixpence in the pound) per annum. Separate accounts may be opened in the names of wife and children.

Aid to Thrift.

Forms are now issued at every Post-Office on which young people may stick 1d postage stamps as they may save them when filled with 12 stamps, it will be received as a first-deposit in Post Office Savings Bank.

Licenses.

	£	s.	d.
Appraisers ..	2	0	0
Auctioneers ..	10	0	0
Beer, to be drunk on premises ..	3	10	0
" not to be drunk on premises ..	1	5	0
Carriage Licenses, under 4 cwt. ..	0	15	0
" 4 cwt. and above ..	2	2	0
Dealers in Tobacco and Snuff ..	0	5	3
Dogs ..	0	7	6
Game Certificates ..	3	0	0
Gamekeeper's Certificates ..	2	0	0
Game Dealers expiring July 1st ..	2	0	0
Gun Licenses ..	0	10	0
Male Servant ..	0	15	0
Marriages (special) ..	5	0	0
" (if not special) ..	0	10	0
Pawnbrokers, London ..	7	10	0
Private Brewers, yearly rental under £10 ..	0	6	0
" £10 and under £15 ..	0	9	0
Refreshment House, rated under £30 ..	0	10	6
" rated above £30 ..	1	1	0
Wine, if drunk on premises ..	2	2	0
Wine, " off ..	2	10	0



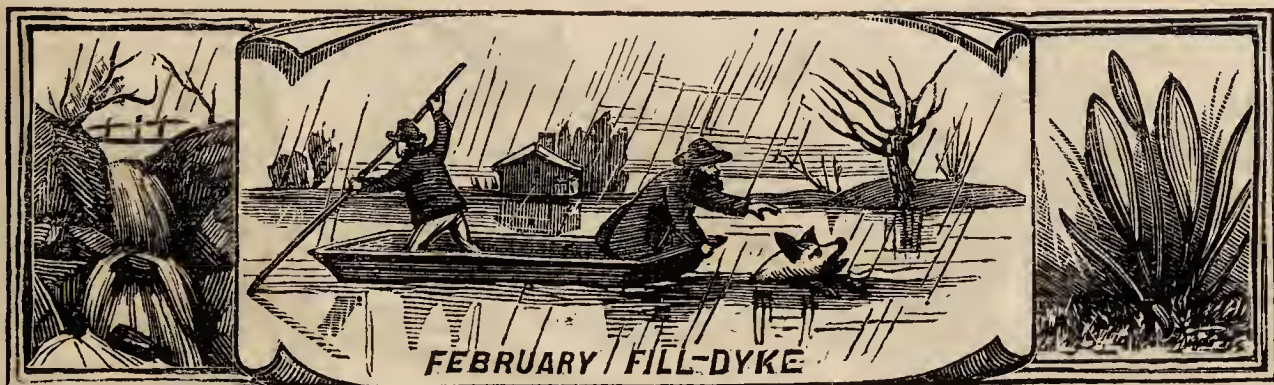
M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's Sing.	Weather.	MISCELLANY.	
			H. M.	H. M.			
1	Tu	<i>Circumcision.</i>	r8	8	2 29	Frost	MOON'S CHANGES. <i>d. h. m.</i> First Qtr. 5... 9...35 p.m. Full Moon 12... 3...27 p.m. Last Qtr. 20... 5...23 a.m. New Moon 28... 5... 1 a.m.
2	W	[Queen proc. Empress, 1877]	s4	0	3 18	Frost	
3	Th	Rev. Dr. Jobson died, 1881.	r8	8	4 6	Frost	
4	Fri	Sir A. Rothschild died, 1876.	s4	3	4 56	Cloudy	
5	Sat	Duke of York died, 1827.	r8	7	5 46	Keen	
6	S	Epiphany.	s4	5	6 38	Keen	FOR A CHOICE COLLECTION OF EXCELLENT & PALATABLE HOUSEHOLD RECIPES Write to Messrs. GOODALL, BACKHOUSE, AND CO., LEEDS, enclosing a penny stamp for postage, when you will be pre- sented with a Valuable Book of more than 100 pages, bound in cloth and fully illustrated, called "GOOD THINGS," <i>Made, Said & Done for every Home and Household.</i>
7	M	Fenelon died, 1715.	r8	7	7 33	Snow	
8	Tu	[Plough Monday.	s4	8	8 30	Snow	
9	W	Victor Emmanuel died, 1878.	r8	6	9 29	Fine	
10	Th	Royal Exchange burnt, 1838.	s4	10	10 29	Fine	
11	Fri	[Penny Postage com. 1840.	r8	5	11 28	Fine	
12	Sat	Emperor of China d., 1875.	s4	13	MRN.	Change	
13	S	1st Sunday aft. Epiphy.	r8	3	0 25	Thaw	
14	M	Halley, astronomer, d. 1742.	s4	16	1 19	Thaw	
15	Tu	Colonel Stanley born, 1841.	r8	2	2 10	Wind	
16	W	Earl of Harrowby born, 1831	s4	19	2 58	Cold	He that has a house to put his head in, has a good head- piece. There was never yet fair woman, but she made mouths in a glass.
17	Th	Lord Lytton died, 1873.	r8	0	3 44	Fine	
18	Fri	German Empire pro., 1871.	s4	22	4 28	Clear	
19	Sat	Isaac D'Israeli died, 1848.	r7	58	5 12	Clear	
20	S	2nd Sunday aft. Epiphy.	s4	25	5 55	Cold	
21	M	Henry Hallam died, 1859.	r7	56	6 40	Cold	
22	Tu	Earl Northbrook born, 1826.	s4	29	7 25	Cold	
23	W	Duke of Kent died, 1820.	r7	54	8 13	Frost	
24	Th	Dk. of Edinburgh mar., 1874	s4	32	9 1	Frost	
25	Fri	Dr. Doran died, 1878.	r7	51	9 51	Fine	
26	Sat	Lord Jeffrey died, 1850.	s4	36	10 41	Fine	
27	S	3rd Sunday aft. Epiphy.	r7	49	11 32	Keen	
28	M	Sir Francis Drake d., 1596.	s4	39	AFT.	Keen	
29	Tu	George III. died, 1820.	r7	46	1 13	Cold	
30	W	Execution of Charles I., 1649	s4	43	2 3	Cold	
31	Th	Young Pretender died, 1788.	r7	43	2 53	Cold	

"GOODALL'S BLANCMANCE POWDERS" ARE DELICIOUS DESSERT.

1884

FEBRUARY—29 Days.

1884.



M D.	W D	REMARKABLE DAYS.	SUN. R.&S	Mn's S'ing.	Weather.	MISCELLANY.	
			H. M.	H. M.			
1	Fri	Partridge and Pheasant	S4	47	3 44	Cold	MOON'S CHANGES. <i>d. h. m.</i> First Qtr. 4... 5...57 a.m. Full Moon 11... 4...48 a.m. Last Qtr. 19... 3...13 a.m. New Moon 26... 6...35 p.m.
2	Sat	[Shooting ends.	r7	40	4 36	Change	
3	S	4th Sunday aft. Epiph.	S4	50	5 29	Change	
4	M	[Marquis Salisbury b., 1830.	r7	37	6 24	Thaw	
5	Tu	Sir R. Peel born, 1788.	S4	54	7 21	Showry	
6	W	Charles II. died, 1685.	r7	33	8 19	Showry	Cold successfully resisted by taking FREEMAN'S SYRUP OF PHOSPHORUS Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.
7	Th	Charles Dickens born, 1812.	S4	58	9 17	Dull	
8	Fri	Lord Mayo assassinated, 1872	r7	30	10 13	Dull	
9	Sat	Lord Darnley murdered, 1567	S5	1	11 7	Cold	
10	S	Septuagesima Sunday.	r7	27	11 59	Fine	
11	M	[Q. Victoria married, 1840.	S5	5	MRN.	Fine	Truth is always consistent with itself, and needs nothing to help it out. You make but a poor trap to catch luck, if you go and bait it with wickedness. The more honesty a man has the less he affects the air of a saint. A friend in the court is better than a penny in the purse.
12	Tu	Kant died, 1804.	r7	23	0 48	Frost	
13	W	Lord R. Churchill born, 1849	S5	9	1 35	Frost	
14	Th	St. Valentine's Day.	r7	19	2 20	Snow	
15	Fri	Lord Rowton born, 1839.	S5	12	3 5	Snow	
16	Sat	Melancthon born, 1497.	r7	15	3 49	Fine	Truth is always consistent with itself, and needs nothing to help it out. You make but a poor trap to catch luck, if you go and bait it with wickedness. The more honesty a man has the less he affects the air of a saint. A friend in the court is better than a penny in the purse.
17	S	Sexagesima Sunday.	S5	16	4 34	Fine	
18	M	Martin Luther died, 1546.	r7	12	5 19	Clear	
19	Tu	Bread Riots at Liverpl., 1855	S5	20	6 5	Crisp	
20	W	John Barry died, 1879.	r7	8	6 53	Clear	
21	Th	Cardinal Newman b., 1801.	S5	23	7 41	Cold	Truth is always consistent with itself, and needs nothing to help it out. You make but a poor trap to catch luck, if you go and bait it with wickedness. The more honesty a man has the less he affects the air of a saint. A friend in the court is better than a penny in the purse.
22	Fri	Sir C. Lyell died, 1875.	r7	4	8 31	Cold	
23	Sat	Sir Joshua Reynolds d., 1792	S5	27	9 21	Fine	
24	S	Quinqua.—Shrove Sun.	r6	59	10 12	Dry	
25	M	Sir C. Wren died, 1723.	S5	30	11 3	Dry	
26	Tu	Shrove Tuesday.	r6	55	11 54	Change	Truth is always consistent with itself, and needs nothing to help it out. You make but a poor trap to catch luck, if you go and bait it with wickedness. The more honesty a man has the less he affects the air of a saint. A friend in the court is better than a penny in the purse.
27	W	Ash Wednesday.	S5	34	AFT.	Change	
28	Th	[1st Pre. of L. Beaconsfield, '68	r6	51	1 37	Dull	
29	Fri	[Duke of Richmond b., 1818.	S5	37	2 30	Cloudy	

"YORKSHIRE RELISH" BLENDS GRATEFULLY WITH ALL MEATS.

1884.

MARCH—31 Days.

1884.



BLOW THE WIND

M D	W. D.	REMARKABLE DAYS.	SUN. R.&S	Mn's Sing.	Weather.	MISCELLANY.
1	Sat	<i>St. David.</i>	H. M.	H. M.	Cloudy	MOON'S CHANGES. <i>d. h. m.</i> First Qtr. 4... 1... 33 p.m. Full Moon 11... 7... 40 p.m. Last Qtr. 19... 11... 13 p.m. New Moon 27... 5... 48 a.m.
2	S	1st Sunday in Lent.	r6 46	3 24	Fine	
3	M	[John Wesley died, 1791.	s5 41	4 20	Fine	
4	Tu	Jamaica discovered, 1494.	r6 42	5 17	Breeze	
5	W	Menai Bridge opened, 1850.	s5 45	6 14	Breeze	
6	Th	Artemus Ward died, 1877.	r6 38	7 11	Cold	Stomach and Liver Complaints vanish by taking 'FREEMAN'S SYRUP OF PHOSPHORUS Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.
7	Fri	Pr. Alexandra ent. London, '63	s5 48	8 7	Fine	
8	Sat	William III. died, 1702.	r6 33	9 1	Fine	
9	S	2nd Sunday in Lent.	s5 52	9 52	Dry	
10	M	Pr. of Wales married, 1863.	r6 29	10 41	Dry	
11	Tu	Income Tax imposed, 1842.	s5 55	11 28	Dusty	Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.
12	W	Mr. Albert Pell born, 1820.	r6 24	MRN.	Wind	
13	Th	Dk. of Connaught mard., '79	s5 58	0 14	Wind	
14	Fri	British Fleet off Galipoli, '78.	r6 20	0 59	Cold	
15	Sat	London Bridge complt., 1824	s6 2	1 43	Cold	
16	S	3rd Sunday in Lent.	r6 15	2 28	Fine	He that is a foe to himself how can he be a friend of others? The greatest difficulties lie where we are not looking for them. If poverty is the mother of crimes, want of sense is the father of them. He that is giddy thinks the world turns round.
17	M	<i>St. Patrick.</i>	s6 5	3 13	Fine	
18	Tu	Princess Louise born, 1848.	r6 11	3 59	Wind	
19	W	Fire at Windsor Castle, 1853.	s6 9	4 45	Wind	
20	Th	Kg. Alfonso ent. Madrid, '76	r6 6	5 33	Breeze	
21	Fri	Southey died, 1843.	s6 12	6 22	Cold	He that is a foe to himself how can he be a friend of others? The greatest difficulties lie where we are not looking for them. If poverty is the mother of crimes, want of sense is the father of them. He that is giddy thinks the world turns round.
22	Sat	German Emperor born, 1797	r6 2	7 11	Clear	
23	S	4th Sunday in Lent.	s6 15	8 0	Clear	
24	M	Queen Elizabeth died, 1603.	r5 57	8 50	Change	
25	Tu	<i>Lady Day.</i>	s6 19	9 40	Change	
26	W	Dk. of Cambridge born, '19.	r5 52	10 32	Dull	He that is a foe to himself how can he be a friend of others? The greatest difficulties lie where we are not looking for them. If poverty is the mother of crimes, want of sense is the father of them. He that is giddy thinks the world turns round.
27	Th	American Civil War com. '61	s6 22	11 24	Showry	
28	Fri	War dec. with Russia, 1854.	r5 48	AFT.	Showry	
29	Sat	Albert Hall opd., 1871.	s6 25	1 13	Wind	
30	S	5th Sunday in Lent.	r5 43	2 10	Change	
31	M	Gun License expires.	s6 29	3 8	Mild	
			r5 39	4 7		

"GOODALL'S BRUNSWICK BLACK" IS MATCHLESS FOR SPRING CLEANING.

1884.

APRIL—30 Days.

1884.



M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's S'ing.	Weather.	MISCELLANY.
1	Tu	Wreck of the "Atlantic," 1873	s6 32	5 6	Mild	MOON'S CHANGES. <i>d. h. m.</i> First Qtr. 2... 9... 17 p.m. Full Moon 10... 11... 44 a.m. Last Qtr. 18... 3... 55 p.m. New Moon 25... 2... 58 p.m.
2	W	Richard Cobden died, 1865.	r5 34	6 3	Mild	
3	Th	Census taken, 1881.	s6 35	6 57	Fine	
4	Fri	Oliver Goldsmith died, 1774.	r5 30	7 49	Showry	
5	Sat	Danton executed, 1794.	s6 39	8 38	Showry	
6	S	Palm Sunday.	r5 25	9 25	Cool	Thousands snatched from the Grave by taking FREEMAN'S SYRUP OF PHOSPHORUS Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.
7	M	Duke of Albany born, 1853.	s6 42	10 11	Cool	
8	Tu	Princess Alice born, 1843.	r5 21	10 55	Fine	
9	W	King of Belgians born, 1835.	s6 45	11 39	Clear	
10	Th	Mr. H. C. Raikes b., 1838.	r5 17	MRN.	Clear	
11	Fri	<i>Good Friday.</i>	s6 49	0 24	Clear	An ounce of prevention is worth a pound of cure Old men go to death; death comes to young men. The patient can oftener do without the doctor, than the doctor without the patient. The spider sucks poison from the flower, the bee honey. Occupation is the scythe of time.
12	Sat	Annex. of Transvaal, 1877.	r5 12	1 8	Dry	
13	S	Easter Sunday.	s6 52	1 54	Dry	
14	M	<i>Bank Holiday.</i>	r5 8	2 40	Fine	
15	Tu	Pres. Lincoln assassinated, '65	s6 55	3 28	Fine	
16	W	Battle of Culloden, 1746.	r5 3	4 15	Mild	The patient can oftener do without the doctor, than the doctor without the patient. The spider sucks poison from the flower, the bee honey. Occupation is the scythe of time.
17	Th	Franklin died, 1790.	s6 59	5 4	Mild	
18	Fri	Funeral of Livingstone, 1874	r4 59	5 52	Change	
19	Sat	Lord Beaconsfield died, 1881	s7 2	6 40	Showry	
20	S	Low Sunday.	r4 55	7 29	Showry	
21	M	Baroness Coutts born, 1814.	s7 5	8 18	Fine	The patient can oftener do without the doctor, than the doctor without the patient. The spider sucks poison from the flower, the bee honey. Occupation is the scythe of time.
22	Tu	Odessa bombarded, 1854.	r4 51	9 9	Fine	
23	W	<i>St. George.</i>	s7 9	10 1	Showry	
24	Th	[Shakespeare died, 1616.	r4 47	10 55	Showry	
25	Fri	W. Cowper died, 1800.	s7 12	AFT.	Fine	
26	Sat	B. Markland, Leeds, d., '74.	r4 43	0 52	Clear	The patient can oftener do without the doctor, than the doctor without the patient. The spider sucks poison from the flower, the bee honey. Occupation is the scythe of time.
27	S	2nd Sunday aft. Easter.	s7 15	1 53	Warm	
28	M	Earl of Shaftesbury b., 1801.	r4 39	2 54	Warm	
29	Tu	(30) Montgomery died, 1854	s7 18	3 54	Fine	
30	W	Admiral Fitzroy died, 1865.	r4 35	4 51	Fine	

"COODALL'S EGG POWDER"—ONE PENNY PACKET EQUALS 4 EGGS.



BLOSSOMS & ASH PLANT

M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's S'ing.	Weather.	MISCELLANY.
			H. M.	H. M.		
1	Th	Railway over Morò, 1830.	S7 22	5 45	Fine	MOON'S CHANGES. <i>d. h. m.</i> First Qtr. 2... 6... 8 a.m. Full Moon 10... 4... 8 a.m. Last Qtr. 18... 4... 54 a.m. New Moon 24... 10... 37 p.m. First Qtr. 31... 4... 56 p.m.
2	Fri	Dk. of Northumberland, b., '10	r4 31	6 36	Fine	
3	Sat	Thomas Hood died, 1843.	S7 25	7 24	Warm	
4	S	3rd Sunday aft. Easter.	r4 28	8 10	Change	
5	M	Napoleon I. died, 1821.	S7 28	8 54	Change	
6	Tu	[Empress Eugénie b., 1826.	r4 24	9 38	Rain	New, Rich and Pure Blood may be secured by taking FREEMAN'S SYRUP OF PHOSPHORUS
7	W	Lord Brougham died, 1868.	S7 31	10 22	Rain	
8	Th	Loudon, botanist, born, 1783	r4 21	11 6	Fine	
9	Fri	Schiller died, 1805.	S7 34	11 51	Fine	
10	Sat	Battle of Lodi, 1796.	r4 18	MRN.	Fine	
11	S	4th Sunday aft. Easter.	S7 37	0 37	Warm	Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.
12	M	Earl Strafford beheaded, 1641	r4 14	1 24	Mild	
13	Tu	Maria Theresa born, 1717.	S7 40	2 12	Mild	
14	W	Vaccination discovered, 1796.	r4 11	3 0	Fine	
15	Th	Daniel O'Connell died, 1847.	S7 43	3 48	Fine	
16	Fri	Mrs. Hemans died, 1835.	r4 8	4 35	Fine	The follies of the fool are known to the world, but hidden from himself.
17	Sat	Talleyrand died, 1848.	S7 46	5 23	Dry	
18	S	Rogation Sunday.	r4 6	6 11	Dry	
19	M		S7 49	6 59	Dry	
20	Tu	York Minster burnt, 1840.	r4 3	7 48	Warm	
21	W	M. Montrose executed, 1650.	S7 52	8 40	Warm	It is hard to wive and thrive both in a year.
22	Th	<i>Ascension Day.</i>	r4 1	9 34	Change	
23	Fri	Mark Lemon died, 1870.	S7 55	10 32	Rain	
24	Sat	Queen Victoria born, 1819.	r3 58	11 32	Rain	
25	S	Sunday aft. Ascension.	S7 57	AFT.	Dull	
26	M	Paris burned, 1871.	r3 56	1 37	Cloudy	Virtue alone is the unerring sign of a noble soul.
27	Tu	Duke of Cumberland b., 1819	S8 0	2 38	Overc.	
28	W	Buy Knowlson's Farrier.	r3 54	3 35	Warm	
29	Th	Restor. of Charles II., 1660.	S8 2	4 29	Fine	
30	Fri	Sir R. A. Cross born, 1823.	r3 52	5 19	Fine	
31	Sat	Dr. Chalmers died, 1847.	S8 4	6 7	Fine	Nothing will supply the want of prudence.

1884.

JUNE—30 Days.

1884.



M. D.	W. D.	REMARKABLE DAYS.	SUN. R.&S	Mn's Sing.	Weather.	MISCELLANY.
1	S	Whit Sunday.	H. M. H. M.			MOON'S CHANGES.
2	M	<i>Bank Holiday.</i>	r3 50	6 52	Fine	<i>d. h. m.</i>
3	Tu	[1. Sir David Wilkie, d., '41	s8 6	7 37	Fine	Full Moon 8... 7...49 p.m.
4	W	Battle of Magenta, 1859.	r3 49	8 20	Fine	Last Qtr. 16... 2...34 p.m.
5	Th	Sir J. Paxton died, 1865.	s8 8	9 4	Warm	New Moon 23... 5...33 a.m.
6	Fri	Jeremy Bentham died, 1832.	r3 48	9 49	Sultry	First Qtr. 30... 6...15 a.m.
7	Sat	Reform Bill passed, 1832.	s8 10	10 35	Thun.	
8	S	Trinity Sunday.	r3 47	11 21	Thun.	
9	M	Lord Beaconsfield goes to	s8 12	MRN.	Rain	
10	Tu	[Berlin Congress, 1878.	r3 46	0 9	Rain	
11	W	Hon. R. Bourke born, 1827.	s8 13	0 57	Change	
12	Th	Dr. Arnold died, 1842.	r3 45	1 45	Fine	
13	Fri	Malta taken, 1798.	s8 15	2 33	Fine	
14	Sat	[Crystal Palace opd., 1854.	r3 45	3 21	Fine	
15	S	1st Sunday aft. Trinity.	s8 16	4 8	Mild	
16	M	[Magna Charter sealed, 1215	r3 44	4 55	Balmy	
17	Tu	John Wesley born, 1703.	s8 17	5 43	Mild	
18	W	Battle of Waterloo, 1815.	r3 44	6 32	Fine	
19	Th	Rev. C. H. Spurgeon b., '34.	s8 18	7 23	Fine	
20	Fri	Access. of Q. Victoria, 1837.	r3 44	8 17	Warm	
21	Sat	<i>Longest Day.</i>	s8 18	9 14	Warm	
22	S	2nd Sunday aft. Trinity	r3 45	10 14	Dry	
23	M	[W. P. Bowman born, 1862.	s8 19	11 16	Dry	
24	Tu	<i>Midsummer Day.</i>	r3 45	AFT.	Warm	
25	W	H. C. E. Childers b., 1827.	s8 19	1 19	Clear	
26	Th	[24 Rt. Hn. W. H. Smith b., '25	r3 46	2 16	Clear	
27	Fri	Earl Clarendon died, 1870,	s8 19	3 10	Fine	
28	Sat	Coronation Day, 1838.	r3 47	4 0	Fine	
29	S	3rd Sunday aft. Trinity	s8 18	4 47	Sultry	
30	M	Fatal Acc. to Sir R. Peel, '50.	r3 48	5 33	Thun.	
			s8 18	6 18	Showry	

One dose of

FREEMAN'S

SYRUP OF PHOSPHORUSEquals Twenty Doses of
Cod Liver Oil.Of all Medicine Dealers, in
bottles, 2s. 9d., 4s. 6d., 11s.,
and 33s. each.Nothing falls into the mouth
of a sleeping fox.Self-will is so ardent and
active, that it will break a world
to pieces to make a stool to sit
on.Time's currents may wear
wrinkles in the face, but not
reach the heart.**"GOODALL'S QUININE WINE," THE FINEST STOMACHIC KNOWN.**

1884.

JULY—31 Days.

1884.



M. D	W. D	REMARKABLE DAYS.	SUN. R.&S	Mn's S'ing	Weather.	MISCELLANY	
			H. M.	H. M.			
1	Tu	Princess Alice married, 1862.	r3	49	7 2	Clear	MOON'S CHANGES. d. h. m. Full Moon 8...10...10 a.m. Last Qtr. 15... 9...39 p.m. New Moon 22... 0...54 p.m. First Qtr. 29...10... 1 p.m.
2	W	Meyerbeer died, 1864.	s8	17	7 46	Fine	
3	Th	<i>Dog Days begin.</i>	r3	51	8 31	Fine	
4	Fri	Rev. Sam. Martin d., 1878.	s8	16	9 18	Warm	
5	Sat	Dr. Cumming died, 1881.	r3	52	10 5	Warm	
6	S	4th Sunday aft. Trinity.	s8	15	10 53	Dry	HOPE FOR THE CONSUMPTIVE BY TAKING FREEMAN'S SYRUP OF PHOSPHORUS Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each. A wounded conscience is able to unparadise paradise. A man, as he manages him- self, may die old at thirty or young at eighty. A life without suffering would be a picture without shade. Trust not him that once hath broken faith. Wisdom without honesty is mere craft and cozenage.
7	M	[Third Derby Ministry, '66.	r3	54	11 42	Dry	
8	Tu	Adam Smith died, 1790.	s8	14	MRN.	Breeze	
9	W	Edmund Burke died, 1797.	r3	56	0 30	Fine	
10	Th	Lord Hatherley died, 1881.	s8	13	1 19	Fine	
11	Fri	Rt. Hon. W. E. Forster b., '18	r3	58	2 6	Fine	
12	Sat	Crimea evacuated, 1856.	s8	11	2 54	Fine	
13	S	5th Sunday aft. Trinity.	r4	0	3 41	Warm	
14	M	Chicago Fire, 1874.	s8	9	4 29	Warm	
15	Tu	<i>St. Swithin.</i>	r4	3	5 18	Fine	
16	W	Lord Beaconsfield's return	s8	7	6 10	Fine	
17	Th	[from Congress, 1878.	r4	5	7 4	Cloudy	
18	Fri	Sir H. Drumm. Wolff b., '30.	s8	5	8 1	Overc.	
19	Sat	Bishop Wilberforce kld., '73.	r4	7	9 0	Dull	
20	S	6th Sunday aft. Trinity.	s8	3	10 1	Showry	
21	M	Robert Burns died, 1796.	r4	10	11 1	Showry	
22	Tu	Ld. Beaconsfield md. K.G. '78	s8	0	AFT.	Fine	
23	W	Beerhouses first opened, '30.	r4	13	0 56	Fine	
24	Th	[Marq. of Hartington b., '33.	s7	58	1 48	Fine	
25	Fri	French Revolution begun, '30	r4	15	2 38	Showry	
26	Sat	Jews admtd. to Parliament, '58	s7	55	3 26	Showry	
27	S	7th Sunday aft. Trinity.	r4	18	4 12	Fine	
28	M	Spanish Armada deftd., 1588.	s7	52	4 57	Fine.	
29	Tu	G. W. Hunt died, 1877.	r4	21	5 42	Warm	
30	W	Relief of Derry, 1689.	s7	49	6 27	Hot	
31	Th	Ignatius Loyola died, 1556.	r4	24	7 13	Sultry	

"YORKSHIRE RELISH" GIVES ZEST TO ALL MEATS AND FISH.

1884.

AUGUST—31 Days.

1884.



TAKING A HEADER

M D.	W. D.	REMARKABLE DAYS.	SUN. R.&S	Mn's Sing.	Weather.
			H. M.	H. M.	
1	Fri	Lammas Day.	57	45	8 0 Sultry
2	Sat	Battle of Blenheim, 1704.	14	27	8 48 Sultry
3	S	8th Sunday aft. Trinity.	57	42	9 36 Hot
4	M	Bank Holiday.	14	30	10 25 Hot
5	Tu	Battle of Woerth, 1870.	57	38	11 14 Thun.
6	W	Duke of Edinburgh b., 1844.	14	33	MRN. Thun.
7	Th	First Leeds Assizes, 1864.	57	35	0 2 Showry
8	Fri	[Sir W. Hart-Dyke b., 1837.	14	36	0 50 Showry
9	Sat	Madam Vestris died, 1856.	57	31	1 39 Change
10	S	9th Sunday aft. Trinity.	14	40	2 27 Fine
11	M	Dog Days end.	57	27	3 17 Fine
12	Tu	Grouse Shooting begins	14	43	4 7 Fine
13	W	Wagner Festival op., 1876.	57	24	5 0 Fine
14	Th	George Combe died, 1858.	14	46	5 55 Warm
15	Fri	Sir Walter Scott born, 1771.	57	20	6 52 Warm
16	Sat	Ben Jonson died, 1637.	14	49	7 50 Clouds
17	S	10th Sunday aft. Trinity	57	16	8 49 Clouds
18	M	Earl Russell born, 1792.	14	52	9 47 Fine
19	Tu	[Battle of Gravelotte, 1870.	57	12	10 43 Fine
20	W		14	55	11 36 Fine
21	Th	Ld. Beaconsfield md. Earl, '76	57	8	AFT. Hot
22	Fri	Richard Oastler died, 1861.	14	58	1 16 Hot
23	Sat	Treaty of Prague, 1866.	57	3	2 4 Sultry
24	S	11th Sunday aft. Trinity	15	2	2 50 Sultry
25	M	Michael Faraday died, 1867.	56	59	3 35 Cool
26	Tu	Prince Albert b., 1819. ['55	15	5	4 21 Change
27	W	Landing of Julius Cæsar, B. C.	56	55	5 7 Change
28	Th	Abolition of Slavery in	15	8	5 53 Fine
29	Fri	[British Colonies, 1833.	56	50	6 40 Dry
30	Sat	Admiral Ross died, 1856.	15	11	7 28 Warm
31	S	12th Sunday aft. Trinity	56	46	8 17 Warm

MISCELLANY.

MOON'S CHANGES.

	d.	h.	m.
Full Moon	6...	11...	7 p.m.
Last Qtr.	14...	3...	8 a.m.
New Moon	20...	9...	54 p.m.
First Qtr.	28...	3...	42 p.m.

THE DISCOVERY OF THE AGE

IS

FREEMAN'S

SYRUP OF PHOSPHORUS

Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.

The fool doth think he is wise, but the wise man knows himself to be a fool.

All men's faces are true, what-soe'er their hands are.

There are people who, like new songs, are only in vogue for a time.

In bringing up a child think of its old age.

USE "COODALL'S CUSTARD POWDER" WITH AUTUMN FRUITS.



HIT & MISS

M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's S'ing.	Weather.	MISCELLANY.	
			H. M.	H. M.			
1	M	Partridge Shooting begins.	15	9	5	Warm	MOON'S CHANGES. d. h. m; Full Moon 5...10...56 a.m. Last Qtr. 12... 8...17 a.m. New Moon 19... 9...37 a.m. First Qtr. 27...10...21 a.m.
2	Tu	London burnt, 1666.	16	9	54	Warm	
3	W	Cromwell died, 1658.	17	10	43	Close	
4	Th	French Republic dec., 1870.	18	11	32	Dry	
5	Fri	Malta taken, 1800.	19	21	MRN.	Fine	
6	Sat	Mehemet Ali murdered, 1878	20	0	21	Fine	FREEMAN'S SYRUP OF PHOSPHORUS Restores Exhausted Brain-Workers. Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each,
7	S	13th Sunday aft. Trinity	21	1	11	Fine	
8	M	Try "Yorkshire Relish."	22	2	3	Fine	
9	Tu	Sebastapool taken, 1855.	23	2	56	Breeze	
10	W		24	3	51	Breeze	
11	Th	Lady Palmerston died, 1869.	25	4	47	Cloudy	
12	Fri	Marshal Blucher died, 1819.	26	5	45	Fine	
13	Sat	Mr. H. Chaplin born, 1840.	27	6	43	Fine	
14	S	14th Sunday aft. Trinity	28	7	40	Fine	
15	M	Livp'l. & Manc. Rly. op., '30.	29	8	35	Cloudy	
16	Tu	James II. died, 1701.	30	9	28	Change	An honest man is able to speak for himself when a knave is not. Happy are they that have their detractors, and can put them to mending. When rich villains have need of poor ones, poor ones may make what price they will. A married man has many cares, but a bachelor no pleasures.
17	W	Sydney Exhibition op., 1879.	31	10	19	Showry	
18	Th	Prior, poet, died, 1721.	1	11	8	Showry	
19	Fri	[20 President Garfield d., '81	2	43	AFT.	Clear	
20	Sat	Battle of the Alma, 1854.	3	0	42	Clear	
21	S	15th Sunday aft. Trinity	4	1	28	Fine	
22	M		5	2	14	Mild	
23	Tu	Charles I. dethroned, 1640.	6	3	0	Balmy	
24	W		7	3	46	Fine	
25	Th	Relief of Lucknow, 1857.	8	4	33	Fine	
26	Fri		9	5	21	Change	
27	Sat	Cons. dem. at Nostell, 1876.	10	6	8	Dull	
28	S	16th Sunday aft. Trinity	11	6	56	Dull	
29	M	Michaelmas Day.	12	7	44	Clear	
30	Tu	G. Whitfield died, 1770.	13	8	32	Fine	



M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's S'ing.	Weather.	MISCELLANY.
			H. M.	H. M.		
1	W	Viscount Cranbrook b., 1814	r6	3 9 21	Fine	MOON'S CHANGES. <i>d. h. m.</i> Full Moon 4...10... 0 p.m. Last Qtr. 11... 2...29 p.m. New Moon 19... 0...31 a.m. First Qtr. 27... 4...54 a.m.
2	Th	City of Glasgow Bank fld., 78	s5	33 10 10	Fine	
3	Fri	Treaty of Limerick, 1691.	r6	6 11 0	Change	
4	Sat	Barry Cornwall died, 1874.	s5	28 11 52	Cool	
5	S	17th Sunday aft. Trinity	r6	9 MRN.	Cool	
6	M	Try Goodall's Baking Powder	s5	24 0 46	Cloudy	FREEMAN'S SYRUP OF PHOSPHORUS Re-vitalizes the Human Frame. <hr/> Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.
7	Tu	Edgar Allan Poe d., 1849.	r6	13 1 42	Cold	
8	W	Archbishop Whateley d., '63.	s5	20 2 40	Cold	
9	Th	[Gt. Fire in Chicago, 1871.	r6	16 3 39	Frost	
10	Fri	Mr. W. B. Bartelott, b., 1820.	s5	15 4 38	Fine	
11	Sat	Pr. of Wales left for India, '75.	r6	20 5 35	Clear	The shortest road to riches lies through contempt of riches. Let Reason lead thee; let Authority move thee; let Truth enforce thee. They are never alone that are accompanied by noble thoughts. There is nothing so bad which will not admit of something to be said in its defence. Politeness has been well de- fined as benevolence in small things.
12	S	18th Sunday aft. Trinity	s5	11 6 31	Clear	
13	M	General Lee died, 1870.	r6	23 7 24	Wind	
14	Tu	Battle of Hastings, 1066.	s5	6 8 15	Cold	
15	W	Battle of Jena, 1806.	r6	26 9 4	Cold	
16	Th	Houses of Parliament des. '34	s5	2 9 51	Fine	
17	Fri	Duchess of Edinburgh b., '53	r6	30 10 37	Fine	
18	Sat	Lord Palmerston d., 1865.	s4	58 11 22	Fine	
19	S	19th Sunday aft. Trinity	r6	33 AFT.	Fine	
20	M	Dr. Hook died, 1875.	s4	54 0 54	Change	
21	Tu	Battle of Trafalgar, 1805.	r6	37 1 40	Cold	
22	W	Sir R. Murchison d., 1871.	s4	50 2 7	Cold	
23	Th	Earl Derby died, 1869.	r6	40 3 15	Sharp	
24	Fri	[Sir M. H. Beach, b., '37.	s4	46 4 2	Frost	
25	Sat	[Geo. W. Burn b., 1853.	r6	44 4 49	Frost	
26	S	20th Sunday aft. Trinity	s4	42 5 36	Snow	
27	M	Sir Stafford Northcote b., '18	r6	47 6 23	Snow	
28	Tu	(26) Hogarth died, 1764.	s4	38 7 10	Cold	
29	W	Bristol Riots, 1831.	r6	51 7 58	Fine	
30	Th	Gambetta born, 1838.	s4	34 8 47	Fine	
31	Fri	<i>All Hallows Eve.</i>	r6	54 9 37	Change	

"GOODALL'S BRUNSWICK BLACK" MAKES ALL HEARTHES CHEERY.



IN A BOC FOC



M. D.	W. D.	REMARKABLE DAYS.	SUN R&S.	Mn's S'ing.	Weather.	MISCELLANY.
1	Sat	<i>All Saints' Day.</i>	H. M.	H. M.		
2	S	21st Sunday aft Trinity.	S4 31	IO 30	Cold	MOON'S CHANGES
3	M	Battle of Hohenlinden, 1800.	r6 58	II 26	Cold	<i>d. h. m.</i>
4	Tu	George Peabody died, 1869.	S4 27	MRN.	Raw	Full Moon 3... 8...37 a.m.
5	W	Gunpowder Plot.	r7 1	0 24	Raw	Last Qtr. 9...11...12 p.m.
6	Th	Princess Charlotte died, 1817.	S4 24	1 25	Hazy	New Moon 17... 6...12 p.m.
7	Fri	Gazette 1st pub., Oxford, 1665.	r7 5	2 26	Fog	First Qtr. 25...10...16 p.m.
8	Sat	Prince of Wales at Bombay, '75.	S4 20	3 27	Fog	
9	S	22nd Sunday aft. Trin.	r7 9	4 25	Fog	
10	M	[Prince of Wales born, 1841.	S4 17	5 21	Cold	
11	Tu	<i>Martinmas.</i>	r7 12	6 13	Cold	
12	W	Revolution at Berlin, 1848.	S4 14	7 2	Frost	
13	Th	Dr. Johnson died, 1785.	r 16	7 49	Frost	
14	Fri	Rossini died, 1868.	S4 11	8 35	Snow	
15	Sat	Kepler, astronomer, d., 1630.	r7 19	9 20	Snow	
16	S	23rd Sunday aft. Trinity	S4 8	10 5	Cloudy	
17	M	Queen Elizabeth's Day.	r7 23	10 50	Dull	
18	Tu	Wellington's Funeral, 1852.	S4 6	11 36	Dull	
19	W	Peace proclaimed, 1815.	r7 26	AFT.	Change	
20	Th	Rev. Williams killed, 1839.	S4 3	1 10	Soft	
21	Fri	Princess Royal born, 1840.	r7 29	1 58	Cloudy	
22	Sat	Ville du Havre lost, 1873.	S4 1	2 45	Cold	
23	S	24th Sunday aft. Trinity	r7 33	3 32	Cold	
24	M	[Martinmas Day.	S3 59	4 18	Cold	
25	Tu	Sir H. Havelock died, 1857.	r7 36	5 4	Raw	
26	W	Marshal Soult died, 1851.	S3 57	5 50	Cold	
27	Th	Princess Mary born, 1833.	r7 39	6 37	Fine	
28	Fri	Visc'ntess Beaconsfield cr. '68.	S3 55	7 25	Fine	
29	Sat	Cardinal Wolsey d., 1530.	r7 42	8 15	Clear	
30	S	1st Sunday in Advent.	S3 54	9 7	Frost	
		[<i>St. Andrew.</i>	r7 45	10 4	Frost	

MOON'S CHANGES
d. h. m.
 Full Moon 3... 8...37 a.m.
 Last Qtr. 9...11...12 p.m.
 New Moon 17... 6...12 p.m.
 First Qtr. 25...10...16 p.m.

THE WONDERFUL
BLOOD PURIFIER
 IS
FREEMAN'S
SYRUP OF PHOSPHORUS
 Of all Medicine Dealers, in
 bottles, 2s. 9d., 4s. 6d., 11s.,
 and 33s. each.

The follies of the wise man
 are known to himself but
 hidden from the world.

He who follows his recre-
 ation instead of his business,
 will in a short time have no
 business to follow.

The love that has nothing
 but beauty to keep it in good
 condition is short-lived, and
 subject to shivering fits.

"COODALL'S CUSTARD POWDERS" ARE WELCOME AT EVERY TABLE!



XMAS BOXES

M. D.	W. D.	REMARKABLE DAYS.	SUN. R.&S	Mn's S'ing.	Weather.	MISCELLANY.
			H. M.	H. M.		
1	M	Princess of Wales b. 1844.	S3 52	11 3	Frost	MOON'S CHANGES. <i>d. h. m.</i> Full Moon 2... 7... 0 p.m. Last Qtr. 9... 11... 31 a.m. New Moon 17... 1... 25 p.m. First Qtr. 25... 1... 21 p.m.
2	Tu	[Rt. Hon. Jas. Lowther b., '40	r7 48	MRN.	Frost	
3	W	Coup. d'etat in France, 1851.	S3 51	0 5	Keen	
4	Th	Thos. Carlyle b., 1795.	r7 50	1 8	Snow	
5	Fri	Mozart died, 1792.	S3 50	2 11	Snow	
6	Sat	Insurrection in Canada, 1837.	r7 53	3 10	Snow	FREEMAN'S SYRUP OF PHOSPHORUS <i>Is Nature's Great Brain and Nerve Tonic.</i> Of all Medicine Dealers, in bottles, 2s. 9d., 4s. 6d., 11s., and 33s. each.
7	S	2nd Sunday in Advent.	S3 50	4 6	Overc.	
8	M	Lord Beaconsfield's maiden	r7 55	4 58	Change	
9	Tu	[speech in Commons, 1837.	S3 49	5 47	Change	
10	W	1st Gold in Australia, 1851.	r7 57	6 34	Cold	
11	Th	Earl Cairns born, 1819.	S3 49	7 19	Cold	Disobedience is the beginning of evil and the broad way to ruin. Excessive distrust is as hurt- ful as towering presumption. Heaven made us agents, free to Good or Evil. Ability is as requisite to ex- ecute a great enterprise as Capacity to devise it. Wondrous is the strength of cheerfulness; altogether past calculation its powers of endur- ance.
12	Fri	Dr. Johnson died, 1784.	r7 59	8 4	Thaw	
13	Sat	Lord John Manners born, '18.	S3 49	8 49	Thaw	
14	S	3rd Sunday in Advent.	r8 1	9 34	Soft	
15	M	(14) Prince Albert died, 1861.	S3 49	10 20	Cold	
16	Tu	(14) Princess Alice d., 1878.	r8 3	11 7	Frost	
17	W	Beethoven born, 1770.	S3 50	AFT.	Frost	
18	Th	Samuel Rogers died, 1855.	r8 4	0 42	Frost	
19	Fri	Earl Dalhousie died, 1860.	S3 50	1 29	Frost	
20	Sat	Lord Macaulay died, 1859.	r8 6	2 16	Frost	
21	S	4th Sunday in Advent.	S3 51	3 2	Keen	
22	M	[Lord Beaconsfield b., 1804.	r8 7	3 47	Snow	
23	Tu	James II. fled, 1688.	S3 52	4 33	Snow	
24	W	W. M. Thackeray died, 1863.	r8 7	5 19	Snow	
25	Th	<i>Christmas Day.</i>	S3 54	6 6	Cold	
26	Fri	<i>Bank Holiday.</i>	r8 8	6 56	Frost	
27	Sat	<i>St. John the Evangelist.</i>	S3 55	7 48	Frost	
28	S	1st Sunday after Chris.	r8 8	8 44	Frost	
29	M	Mr. Gladstone born, 1809.	S3 57	9 43	Bitter	
30	Tu	Royal Society instituted, 1660.	r8 8	10 45	Bitter	
31	W	"Turn over a New Leaf."	S3 59	11 48	Keen	

GOODALL'S BAKING POWDER, ONCE TRIED, ALWAYS USED.

**FREEMAN'S
SYRUP OF
PHOSPHORUS.**

NATURE'S GREAT BRAIN AND NERVE TONIC,
and the most wonderful Blood Purifier ever discovered;
cleanses the most vitiated system, and

SUPPLIES NEW AND RICH PURE BLOOD.

**FREEMAN'S
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PHOSPHORUS.**

PHOSPHORUS is now acknowledged by the highest medical
authorities to be the only cure for Consumption, Wasting
Diseases, Mental Depression, Loss of Energy, Stomach and
Liver Complaints, and many other dreadful maladies at one
time thought incurable.

**FREEMAN'S
SYRUP OF
PHOSPHORUS.**

THE climax of Chemical discovery, supplying the long-felt
want of a perfect cure and reliable Solution of Phosphorus.
It is very pleasant to the taste, and may be taken by the most
delicately-constituted female or infant. It thoroughly revital-
izes the human frame, and

BUILDS UP A NEW AND HEALTHY CONSTITUTION.

**FREEMAN'S
SYRUP OF
PHOSPHORUS.**

INDIGESTION, CONSTIPATION, LOSS OF ENERGY, MENTAL
DEPRESSION, especially when caused by excessive brain-
work in general, are quickly and permanently relieved by a few
doses of FREEMAN'S SYRUP OF PHOSPHORUS. Highly
and confidently recommended

TO ALL WHO ARE ENGAGED IN EXCESSIVE BRAIN-WORK.

**FREEMAN'S
SYRUP OF
PHOSPHORUS.**

CONSUMPTION and WASTING DISEASES, hitherto pronounced
incurable, *can be cured* by a course of FREEMAN'S
SYRUP OF PHOSPHORUS. Quickly supplies the system
with *new, rich, and pure blood, restoring the failing functions of
life*; the Appetite returns, the long-lost colour once more
appears giving a healthful sparkle to the eye, the true sign of
a return of *Health, Strength and Vitality. No More Cod-Liver
Oil.*—One dose of FREEMAN'S SYRUP OF PHOSPHORUS
is equal to twenty doses of Cod-Liver Oil.

**FREEMAN'S
SYRUP OF
PHOSPHORUS.**

NONE NOW NEED DESPAIR OF LIFE—With FREEMAN'S
SYRUP OF PHOSPHORUS a man may easily *add
twenty years to his life.* Thousands have been snatched from the
brink of the grave by an early use of FREEMAN'S SYRUP
OF PHOSPHORUS. The most extreme cases need not despair.

**FREEMAN'S
SYRUP OF
PHOSPHORUS.**

ORDER it of any Chemist. Should there be any difficulty
in procuring it from your Chemist, our Special Agents
will, upon receipt of Stamps or Post Office Order for the
amount, forward it to any part, packed securely.

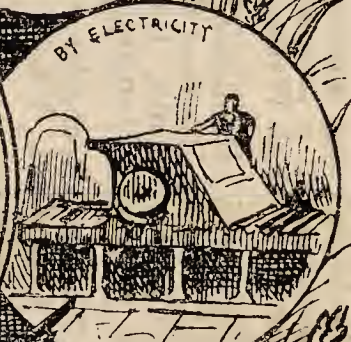
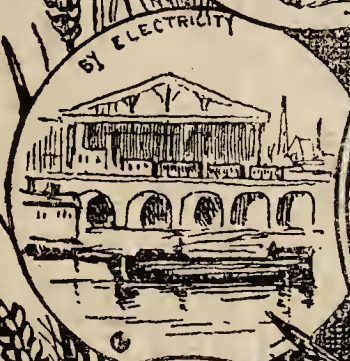
*Sold in Bottles at 2s. 9d., 4s. 6d., 7s. and 33s. each, by Chemists and Patent
Medicine Dealers.*

Special Agents: GOODALL, BACKHOUSE & Co., Leeds.

HIEROGLYPHIC

FOR

1884



ECLIPSES IN 1884.

In the Year 1884 there will be three Eclipses of the Sun and two of the moon.

I.—A Partial Eclipse of the Sun on March 27th, invisible at Greenwich.

II.—A Total Eclipse of the Moon on April 10th, invisible at Greenwich.

III.—A Partial Eclipse of the Sun on April 25th, invisible at Greenwich.

IV.—A Total Eclipse of the Moon on October 4th, visible at Greenwich—begins at 8h. 15m. p.m., and ends at 11h. 49m. p.m. The Total Phase begins at 9h. 16m. p.m., and ends at 10h. 48m. p.m.

V.—A Partial Eclipse of the Sun on October 19th, invisible at Greenwich.

TABLE OF HIGH WATER.

The Moon's Age is given in this column, and in a line with it the meantime of High Water.		Whitehaven, s Ramsgate, s Beechy Head, s Dover Roads, s Cowes (L. of W.), Portsmouth, Harwich, L Southampton, s Margate.		s Chatham, Rochester, s Queensbro', Gravesend, Wales, (Sea off) and Severn.		s Berwick, Denbigh, London, L Sunderland, L Tynemouth Bay, L Whitby, L Bantry Bay, Robinhood Bay, L Tees—River Mouth.		s Humber (entrance of), s St. Ives, s Galway, s Cork, s Bridlington, s Newcastle-on-Tyne, Waterford, Falmouth, L Barnstaple Bay.		s Cardiff, s Torbay, s Swansea, Plymouth, Hull, Milford Haven, Torbay (Berry Head), Weymouth, Bristol, Newport—Wales.		s Boston, s Cardigan Bay, s Chepstow, s Lynn, Topsham, St. Alban's Head.		s Carnarvon, s Poole, L Needles, Yarmouth Roads, Shoreham, Southwold, s Spithead.		s Holyhead Bay, s Liverpool, Brighton, Belfast, s Isle of Man, (south side,) s Chester Bar, Beaumaris, s Seaford, Hastings, Rye Harbour.			
AGE.		H.	M.	H.	M.	H.	M.	H.	M.	H.	M.	H.	M.	H.	M.	H.	M.	H.	M.
0	15	11	38	1	30	2	18	3	6	5	30	6	8	7	23	9	3	10	48
1	16	11	26	2	18	3	6	6	18	6	56	8	21	9	51	11	36	11	36
2	17	1	14	3	6	3	54	7	6	7	44	9	9	10	39	12	24	12	24
3	18	2	2	3	54	4	42	7	54	8	32	9	57	11	27	1	12	1	12
4	19	2	50	4	42	5	30	8	42	9	20	10	45	12	15	2	0	2	0
5	20	3	38	5	30	6	18	9	30	10	8	11	33	1	3	2	48	2	48
6	21	4	26	6	18	7	6	10	18	11	56	12	21	2	21	3	36	3	36
7	22	5	14	7	6	8	54	11	6	12	32	1	9	3	9	4	24	4	24
8	23	6	2	8	54	9	42	12	54	1	20	2	57	4	57	5	12	5	12
9	24	6	50	9	42	10	30	1	42	2	8	3	45	4	45	6	0	6	0
10	25	7	38	10	30	11	18	2	30	4	56	4	33	5	33	7	48	7	48
11	26	8	26	11	18	12	6	3	18	5	44	6	21	6	21	8	36	8	36
12	27	9	14	12	6	1	54	4	6	6	32	7	9	7	9	9	24	9	24
13	28	10	2	11	54	2	42	5	54	7	44	8	57	8	57	10	12	10	12
14	29	10	50	12	42	3	30	6	42	8	20	9	48	9	45		0		0

EXPLANATION.—Find the Moon's Age, in the first column, and in a line with it, in the column over which is the name of the place required, you will find the time of High Water. The s prefixed to the name shows that at that place it is High Water SOONER, and the L that it is rather LATER, than the time given.

WHAT SHALL WE HAVE FOR DINNER?

IS an important question in every well-regulated household, and those are the best managers who can provide a cheap and tasty meal at little trouble. To aid them in so doing, we have prepared particulars of Seven Dinners suitable for a middle-class family, every recipe having been practically tested. It need scarcely be added that the HOUSEHOLD SPECIALITIES of MESSRS. GOODALL, BACKHOUSE & Co., are freely recommended, for wherever they have been used, they are now considered to be indispensable. So that those who follow

our counsel will, we are sure, thank us for bringing under their notice requisites which will prove their value the more they are used. From every part of the world approving testimony to their good qualities is continually being received, and it is to those who are as yet unacquainted with them that we now specially address ourselves. Our object in giving these BILLS OF FARE is to combine comfort with economy, and to prove that good and varied fare may be provided at a small cost. Let us, then, commence with dinner for

SUNDAY.

MENU:—RABBIT SOUP, YORKSHIRE PUDDING, AND ROAST BEEF.

RABBIT SOUP.

MATERIALS.—Wild rabbit, or Ostend rabbit, weighing about three pounds; one pound of pickled pork; four onions; one turnip; a dessert-spoonful of corn-flour or tablespoonful of fine oatmeal; five pints of water.



WILD RABBITS.

PROCESS.—Put the pickled pork, two onions, and the turnip into two quarts of hot water, and simmer for an hour. Meanwhile, wash the rabbit thoroughly and add it, with a pint of cold water, to the contents of the stew-pan, and allow the whole to simmer for another hour. Then remove the rabbit, pork, and vegetables, and having cut off the legs,

shoulders, and as much meat as you can off the back, put it all aside to make a stew or fricassee next day. Fry the remaining two onions cut in slices till they are moderately brown, and put them with the head and bones of the rabbit into the broth; simmer for two hours, occasionally skimming the surface of the soup. Thicken with corn-flour or oatmeal, mixed to a paste in a little cold water, and add some salt if the pickled pork has not made the soup salt enough already. Strain through a hair sieve, return to the stewpan for a few minutes, and serve hot.

This soup will be greatly improved by the addition of a teaspoonful of YORKSHIRE RELISH, the capital sauce manufactured by Messrs. Goodall, Backhouse and Co., to every half-pint.

YORKSHIRE PUDDING.

MATERIALS.—One pint of milk; four heaped tablespoonfuls of flour; one saltspoonful full of salt; one dessert-spoonful of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

PROCESS.—Put the flour, salt, and Egg Powder into a large bowl, mix well together, then add the milk gradually, stirring the whole until thoroughly mixed. Pour the batter into a shallow tin, well greased with butter, lard, or dripping.



YORKSHIRE PUDDING.

Bake for quarter of an hour in a hot oven, and then take it out and put it under the meat for about the same time. Cut the pudding into square pieces before transferring it from the tin to the dish to be sent to the table.

This kind of pudding, when well made and rendered light and palatable by using Messrs. Goodall, Backhouse & Co.'s EGG POWDER, is a desirable accompaniment for roast beef.

ROAST BEEF.

MATERIALS.—A piece of beef; salt; flour; a piece of white paper spread with butter, lard, or dripping.

PROCESS.—Wipe the beef; fasten the greased paper over the fat with some small skewers; hang before a good clear fire; baste constantly with the fat that drops from the meat, or with some lard, dripping, or butter, if the meat be very lean. When almost done, remove the paper, put the meat close to the fire, and sprinkle salt over it, dredging it also with a little flour. Garnish with horse radish.



SIRLOIN OF BEEF.

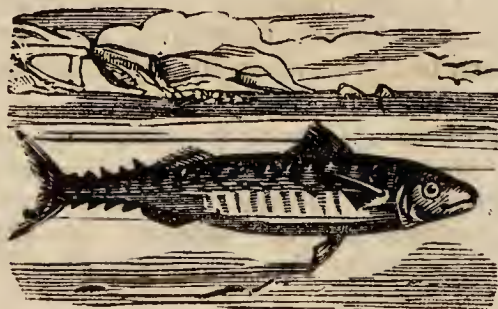
Prepare the gravy carefully, adding to it two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds. The aroma and taste of gravy thus made will cause any kind of roast meat to be heartily relished.

MONDAY.

MENU:—BROILED MACKEREL, COLD BEEF WITH YORKSHIRE RELISH, AND OPEN JAM TART.

BROILED MACKEREL.

MATERIALS.—As many mackerel as may be required; pepper and salt; a little butter.



THE MACKEREL.

PROCESS.—Clean, wash, and wipe each fish, and then split it down the back, causing it to spread open like a dried haddock. Sprinkle plentifully with pepper and salt, and broil on a clean gridiron

over a clear fire for about ten minutes, keeping the fish on the back the whole time, and putting a few small pieces of butter on the inside, which is uppermost, while cooking. Have a hot dish ready, and send to table as hot as possible.

Before eating the fish, sprinkle it plentifully with YORKSHIRE RELISH, which is manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and should be placed on every table at breakfast, lunch, dinner, and supper.

COLD BEEF WITH YORKSHIRE RELISH.

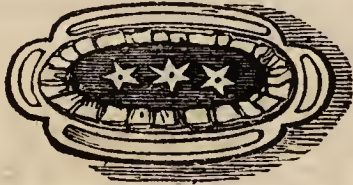
The remainder of the beef from Sunday's dinner will prove an acceptable dish to any family when Yorkshire Relish is freely used. It has banished pickles and other condiments from the table of those

WHAT SHALL WE HAVE FOR DINNER ?

who are now accustomed to the piquancy which it gives to all cold meats.

OPEN JAM TART.

MATERIALS.—Some good puff paste ; preserve of any kind.



OPEN TART.

PROCESS.—Line a shallow tart tin with a layer of puff paste, and on the paste spread a thick layer of jam or

marmalade. Ornament the edge of the paste with a pastry roller, and place—or omit if taste does not approve of them—some thin strips of paste, rolled to the form and thickness of stout string, diagonally both ways over the surface of the preserve. Bake in a brisk oven for fifteen minutes.

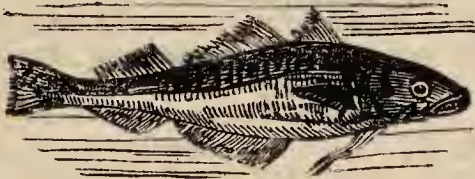
Jam tarts, whether large or small, are improved by the addition of some cold custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by all respectable grocers and oilmen.

TUESDAY.

MENU :—BOILED WHITING, JUGGED HARE, BREAD-AND-BUTTER PUDDING.

BOILED WHITING.

MATERIALS.—As many whiting as may be needed ; cold water sufficient to cover fish ; about two ounces of salt.



THE WHITING.

PROCESS.—Clean the fish and lay them in a fish-kettle, or stew-pan, in the salt and water. As soon as the water boils add a little cold water, and simmer for five or ten minutes, according to the size of the fish. When done, serve on a flat dish with a strainer, and garnish with parsley.

Some people will eat fish with no other addition than that of salt ; but the majority of persons pronounce it to be comparatively insipid without the addition of some condiment. YORKSHIRE RELISH should be used freely with all kinds of fish, whether boiled or broiled. Many prefer it pure and simple, others introduce it in the sauces, and either way, it helps to make an otherwise insipid

dish palatable. It may be had of all chemists, grocers, and oilmen.

JUGGED HARE.

MATERIALS.—A hare ; some good stock, about two or three pints, in proportion to the size of the hare ; a small onion stuck with cloves ; some lemon-peel ; pepper and salt ; some force-meat balls ; a glass of port wine ; some butter, lard or dripping.



ROAST HARE.

PROCESS.—The entrails, liver, &c., of a hare should be removed as soon as it is received ; after doing this, wipe the inside, pepper it well, and hang up the hare. When wanted for dressing, skin it and truss as if for roasting, and then half-roast it before a clear hot fire—from half an hour to an hour being sufficient, according to the size of the hare. Baste constantly while the hare is roasting. Then cut it up into small pieces, and put these into an earthen jar with a cover, pouring sufficient stock over them to

WHAT SHALL WE HAVE FOR DINNER ?

nearly cover them, and adding the onion, lemon peel, pepper, salt, &c. Put the jar into a slow oven, and allow the contents to simmer for two and a half or three hours, according to the size of the hare. When sufficiently done, take out the pieces of hare and pour the gravy into a clean saucepan, adding a little more stock, if necessary, and the port wine. If not sufficiently seasoned, put in a little more pepper and salt. When the gravy is just about to boil, pour it over the pieces of hare, which should be placed in a very hot dish, and send to table as quickly as possible.

The gravy will be greatly improved by the addition of two or three tablespoonfuls of YORKSHIRE RELISH, the excellent sauce manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, and sold by all grocers and oilmen. When this is used the glass of port wine may be dispensed with.

BREAD-AND-BUTTER PUDDING.

MATERIALS.—Brown or white bread not too stale; quarter of a pound of butter; half a pound of currants; two

ounces of citron; two ounces of moist sugar; one teaspoonful of allspice; one packet of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds.

PROCESS.—Cut the bread in thin slices and spread butter not too thickly on each slice; soak the currants well in cold water, and cut the citron into thin strips; lay the slices of bread in a well-buttered pie dish, and strew currants and slices of citron over each layer, sprinkling with allspice and sugar. Make a pint of custard with Messrs. Goodall, Backhouse & Co.'s delicious CUSTARD POWDERS, and when the pie dish is filled with slices of bread-and-butter, &c., pour the custard slowly into the dish, and bake in a quick oven for half an hour.

No sauce of any kind is really required with this pudding, but some cold custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, may be sent to table with the pudding, to make each plateful cooler.

WEDNESDAY.

MENU :—OX TAIL SOUP, ROAST GOOSE, AND RHUBARB PIE WITH CUSTARD.

OX TAIL SOUP.

MATERIALS.—An ox tail; quarter of a pound of dripping; quarter of a pound of flour; three onions; one carrot; one turnip; the tops of a stick of celery; a little thyme, either fresh or dried; pepper and salt; three quarts of water.

PROCESS.—Cut into pieces the ox tail, which has been, or should have been, jointed by the butcher; slice the onions, and cut the carrot and turnip into dice. Put the dripping into a frying-pan and place over the fire, stirring in the flour as the dripping melts. Then put in the vegetables—onions, carrot, and turnip—and when they have been in the pan about five minutes add the meat, and fry for about ten minutes, stirring occa-

sionally. Turn the contents of the frying-pan into a stew-pan, add the water, and simmer for about three hours. About an hour before the soup is ready, put in the celery cut into small shreds, and the thyme, seasoning with pepper and salt to taste.

Do not forget to add, when the soup is ready for table, some YORKSHIRE RELISH, one of the specialities of Messrs. Goodall, Backhouse & Co., in the proportion of a teaspoonful to half-a-pint of soup.

Ox tail is somewhat expensive in winter. Can you suggest any substitute for it?

Yes; the giblets of a turkey or goose, or those of a couple of ducks or chickens may be used in the same way, furnishing a nutritious and most delicious soup.

ROAST GOOSE.

MATERIALS.—A plump goose, about ten pounds in weight ; sage-and-onion stuffing ; apple sauce.



ROAST GOOSE.

PROCESS.—Pick, draw, and truss the goose, carefully removing, by the aid of a knife, all the stub feathers or feathers just beginning to grow, and singe to remove any long hairs that may remain on the bird. Well wipe the inside and fill with stuffing. Hang the bird before a hot, clear fire, and roast for about one and a half hours. A heavier bird will, of course, require a longer time, and a green goose not so long. Send to table as hot as possible, with a tureen of strong beef gravy and another of apple sauce. Mashed turnips should be sent to table with roast goose or roast duck, as they tend to correct the grossness and strong flavour of these birds.

Another and better method of counteracting the richness and strong flavour of goose and duck is to add to the beef gravy that is eaten with them two or three tablespoonfuls of YORKSHIRE RELISH manufactured by Messrs. Goodall, Backhouse & Co., of Leeds.

RHUBARB PIE, WITH CUSTARD.

MATERIALS.—Some sticks of rhubarb, weighing, say, four pounds ; some good suet crust ; and lemon-peel.

PROCESS.—Strip the skin from the rhubarb, thus reducing the weight to about three and a half pounds, and cut the sticks into pieces an inch in length ; if the sticks be very thick split them lengthwise into two or three pieces. Line a pie-dish with suet crust, put a small cup in the centre, lay in the rhubarb, scatter a few pieces of lemon-peel, and cover with paste. Set in a quick

oven and bake for three-quarters of an hour.

Have ready a pint or more of rich custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds. This, when poured over the pie, will prove a palatable and wholesome accompaniment. Let each who partakes of it also sweeten to taste with sugar. Either moist sugar or loaf sugar, finely powdered, may be used.

HOW TO MAKE CUSTARDS.

CUSTARDS, as we have already seen, form a suitable and palatable accompaniment to almost all kinds of pies and puddings made of fruit, whether fresh or dried. It is now necessary to look a little more closely into the method of preparing custards, and see how custards may be utilized with other dishes than fruit pies and puddings, and even form the chief ingredient in the making of many light and highly nutritious additions to the dinner and supper table.



CUSTARDS IN GLASSES.

To make custards in the ordinary way several eggs are required, which renders them expensive. For this reason they are seldom produced at the tables of any but those who are well-to-do in the world. It has been said that any man who can make two blades of grass grow where only one has grown before should be looked upon as a public benefactor. Surely then anyone who affords people the means of making a delicious dish at less than half its previous cost, has an equal claim to be so regarded. This has been done by Messrs. Goodall, Backhouse & Co., of Leeds, who, by means of their CUSTARD POWDER, have enabled thrifty housekeepers to make delicious custards without eggs at a great reduction of cost. So that all may now enjoy those delicious preparations which render fruit

WHAT SHALL WE HAVE FOR DINNER?

pies and puddings more palatable by softening the natural acidity of the fruit, form an agreeable sauce to some, and enter largely, if not entirely, into the composition of others.

MATERIALS.—One pint of new milk, or cream; one packet of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds; two or three ounces of finely-powdered loaf sugar.

PROCESS.—Take from a pint of new milk or cream two tablespoonfuls, and mix well in a basin one of the packets; boil the remaining milk with two or three ounces of white sugar; while boiling, pour it into the basin, stirring all the time; when cold, put it in the glasses. The custard can be used soon as cold.

DELICIOUS CUSTARD PUDDING.—One quart of new milk, mixed with three ounces of the Custard Powder; boil a

few minutes, let it stand till cold, then add one or two eggs, four tablespoonfuls of sugar; pour into a pie dish and bake for half an hour. This makes a very delicious pudding.

See that you get GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds. Ask your grocer or oilman for it, and take none that does not bear the name of this well-known firm.

Is no flavouring required with this custard?

All the flavouring that is necessary has been already added by the manufacturers. To add to the appearance, however, of the preparation, you may, if you like, grate a little nutmeg on the surface of the custard, when it is placed in the jug, bowl, or custard cup in which it is to be sent to table. It is unnecessary to boil the custard, therefore failure through want of stirring when on the fire, and taking it off as soon as it begins to boil, as in the ordinary method of making custard, is simply impossible.

THURSDAY.

MENU:—FRIED SOLES, ROAST LOIN OF VEAL, AND BLANCMANGÉ.

FRIED SOLES.

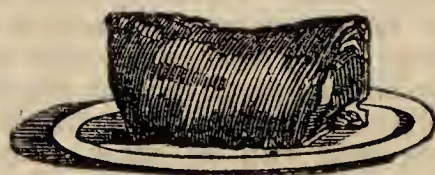
MATERIALS.—As many soles as may be required; some olive oil, butter, lard, or dripping; one egg; some fine bread crumbs.

PROCESS.—Skin the soles, if this has not been already done by the fishmonger; wash them and wipe them dry. Beat up the yolk and white of an egg, brush over the fish with it, and then sprinkle with bread crumbs. Put the oil, dripping, or whatever fatty substance you may use, into the frying-pan, and let it *boil* before the fish is put in. When one side is sufficiently cooked, which will be in from three to five minutes, turn the fish, and when done, remove from the pan and place before the fire on an old plate for a few minutes, to prevent them from being greasy. Serve on a hot dish, garnished with parsley.

The best sauce for soles and all fried fish is melted butter, to which should be added some of Messrs. Goodall, Backhouse & Co.'s appetising YORKSHIRE RELISH, in the proportion of a brimming tablespoonful to a quarter of a pint of melted butter.

ROAST LOIN OF VEAL.

MATERIALS.—Loin of veal; half pound of lard, dripping, or butter; sheet of white paper spread with butter or lard; flour.



LOIN OF VEAL.

PROCESS.—Fasten the paper over the kidney and fat that surrounds it with

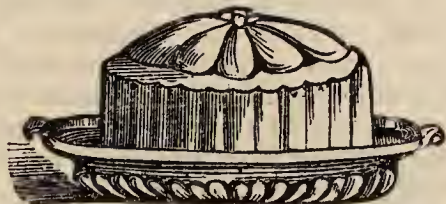
WHAT SHALL WE HAVE FOR DINNER?

small skewers, and set the joint before a clear fire. As veal in itself is lean, very little dripping will come from it, and it must be constantly basted with the lard, dripping, or butter, which should be placed in the dripping-pan, and allowed to melt and run into the well. When almost done remove the paper, bring the joint close to the fire, dredge with flour, and let the exterior be nicely browned and crisped.

Melted butter is usually eaten with roast veal, but into this, when ready for table, two or three tablespoonfuls of YORKSHIRE RELISH, from the manufactory of Messrs. Goodall, Backhouse, and Co., at Leeds, should be stirred in to impart that sharpness of flavour which is so desirable in sauce or gravy eaten with veal, and which some seek to supply by garnishing with slices of lemon.

BLANCMANGE.

MATERIALS.—One pint of new milk or cream; an ounce and a half of loaf sugar, and one packet of GOODALL'S BLANCMANGE POWDER.



BLANCMANGE

PROCESS.—If the loaf sugar be not already in the form of powder, bring it

to this state by pounding it in a mortar; then place the sugar and BLANCMANGE POWDER in a quart basin, with three tablespoonfuls of the milk or cream, and mix thoroughly, stirring briskly until the sugar is completely dissolved. As soon as this is done, put the remainder of the milk in a clean saucepan, and place it over a clear fire. When the milk is just on the point of boiling, remove the saucepan from the fire and pour the milk on the ingredients in the basin. Stir the whole well together, and return the mixture to the saucepan. Have ready a mould or dish which has been wetted by dipping it into cold water, and when the mixture has boiled for six or eight minutes, pour it into the mould. As soon as the blancmange is cold it is ready to be sent to table; but, before serving, it should be removed from the mould and placed on a pretty glass or china dish.

The BLANCMANGE POWDER manufactured by Messrs. Goodall, Backhouse, and Co., of Leeds, and sold by grocers, chemists, and oilmen, in almost every town and village in the United Kingdom, is a unique preparation, by means of which rich and delicious blancmange may be made in a few minutes, and at very little cost.

Each packet is flavoured in the process of manufacture. The flavours imparted to the packets are—ALMOND, VANILLA, STRAWBERRY, RASPBERRY & LEMON.

FRIDAY.

MENU :—BEEF SOUP, ROAST FORE-QUARTER OF LAMB, TAPIOCA PUDDING.

BEEF SOUP.

MATERIALS.—Three pounds of shin of beef, or two pounds of steak cut near the shoulder; two quarts of cold water; carrots and turnips, three or four of each, according to size; the tops of a stick of celery or some celery seed; pepper and salt to taste.

PROCESS.—Cut the beef into small pieces, and if shin of beef be used, crack

the bone in pieces too. Put the whole into a stew-pan with the water, after frying the beef for a few minutes in a frying-pan to brown the exterior. Skim occasionally after the soup has begun to simmer, and about half an hour after it has been placed on the fire add the vegetables, and allow the whole to simmer for three hours after this is done. Add pepper and salt to taste, while the

soup is simmering, and when just ready, colour with a little brown sugar burnt over the fire in an iron spoon, and serve with the meat.

Those who like a piquant flavour in soup—and who does not?—may easily impart it to beef soup by adding to each half pint or soup-plateful a teaspoonful of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, and sold by all grocers and oilmen.

ROAST FORE-QUARTER OF LAMB.

MATERIALS.—A fore-quarter of lamb; some salt; dripping.



FORE-QUARTER OF LAMB.

PROCESS.—Place at a moderate distance from a clear fire, and baste well with fresh dripping. When done—and lamb should always be well done—sprinkle with salt, and move close to the fire for five minutes, to render the outside brown and crisp. Serve with mint sauce in a sauce-tureen.

When brought to table let the carver separate the shoulder from the neck and breast, rub some butter over the part thus exposed, and pour over it a

tablespoonful of Messrs. Goodall, Backhouse & Co.'s digestive sauce, YORKSHIRE RELISH, manufactured by them at Leeds. Restore the shoulder to its place, and after letting it remain a few moments to imbibe the flavour of the butter and YORKSHIRE RELISH, put it on a clean dish, to be eaten cold.

TAPIOCA PUDDING.

MATERIALS.—Four ounces of tapioca; two ounces of beef suet; one pint of cold water; one pint of milk; one pint of CUSTARD.

PROCESS.—Chop the beef suet as finely as possible, and put it with the tapioca into a pie dish, pouring the cold water over it. Set it in a cool oven for half an hour; then add the milk; mix thoroughly with the tapioca and return to the oven, letting the pudding bake for about an hour. Serve with the custard in a glass jug or bowl, as an accompaniment, and sweeten to taste with moist sugar or loaf sugar powdered. Sago may be used instead of tapioca in making puddings of this kind, which are wholesome and nutritious, and especially suitable for invalids, young children, and those whose digestion is out of order. By no means omit the custard from this dish, for making which see Wednesday's recipes. By this addition, tapioca pudding is made delicious and acceptable to every one at table.

SATURDAY.

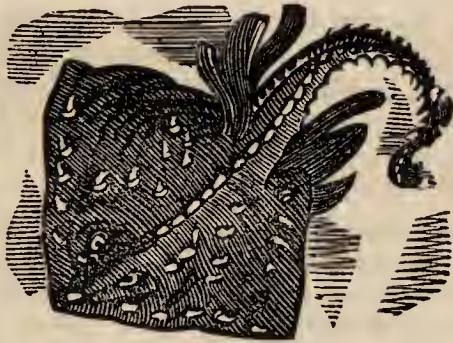
MENU :—FRICASSEED SKATE, BOILED LEG OF MUTTON, SAVOURY OMELET, AND MACARONI PUDDING.

FRICASSEED SKATE.

MATERIALS.—Three pounds of skate; one pint of water; some sweet herbs, pepper, salt, and a little grated nutmeg; half a pint of milk; half an ounce of butter; a tablespoonful of flour.

PROCESS.—Put the skate with the herbs, pepper and salt, and the water (which should be lukewarm), into a stew-

pan, and let the whole simmer for a quarter of an hour. Take out the herbs, which should be tied together in a bunch so that they may be easily removed, and put in the milk and nutmeg. After simmering for five minutes longer, add the butter, and stir in the flour gradually until the liquor is smooth and thick, when it is ready for table.



THORNBACK SKATE.

Before removing the stew-pan from the fire, add YORKSHIRE RELISH, in the proportion of a dessert-spoonful for each pound of skate, and shake the pan until it is thoroughly incorporated with the other ingredients. Messrs. Goodall, Backhouse & Co.'s unique and inexpensive sauce, YORKSHIRE RELISH, is good with any kind of fish, however it may be cooked.

BOILED LEG OF MUTTON.

MATERIALS.—A leg of mutton ; boiling water enough to cover it ; a table-spoonful of salt heaped up.



LEG OF MUTTON.

PROCESS.—Having nicely trimmed the leg of mutton, put it into the water, which should be already boiling on the fire. This will cause the meat to contract on the surface, and thus retain the juices within. Pull the boiler to the side of the fire, and let it cool a little ; then put it over the fire far enough to keep the water simmering until the meat is done. Remove now and then any scum that may rise to the surface, and when about half done add the salt to the water.

Many persons are apt to consider boiled mutton of any kind insipid.

Their objections will be speedily removed, if two or three tablespoonfuls of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, be added to the sauce or gravy that is served with the meat. YORKSHIRE RELISH imparts a piquancy of flavour infinitely preferable to that of capers, usually eaten with boiled mutton.

SAVOURY OMELET.

MATERIALS.—Four eggs ; two table-spoonfuls of milk ; salt ; pepper ; sweet herbs, dried and powdered in winter and fresh in summer ; an eschalot, or small onion ; a dessertspoonful of flour ; one ounce of butter.



OMELET.

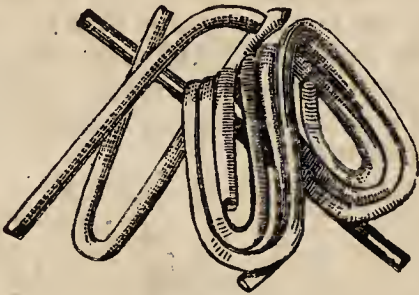
PROCESS.—Break the eggs into a basin ; add the milk, flour, a little salt, and just enough sweet herbs and eschalot or onion to impart flavour to the omelet. Whatever kind of onion is used, it should be chopped as finely as possible, and so should the sweet herbs, if fresh. Beat the ingredients till they are thoroughly incorporated, and then pour the whole into a small frying-pan in which the butter has been already melted. Keep shaking the pan, holding it over a clear fire, until the omelet is set and nicely browned at the bottom. Fold over, transfer to a very hot dish, and send to table.

An omelet of this kind is improved by sprinkling it, after it is served to each person, with a few drops of YORKSHIRE RELISH, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds.

MACARONI PUDDING.

MATERIALS.—Half a pound of macaroni ; cold water ; a little allspice ; moist sugar ; half a pound of sultana raisins ; some good suet crust ; "one pint of custard, made of GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds.

PROCESS.—Soak the macaroni in cold water until it is soft ; line a pie-dish with good suet crust, ornamenting the edge



MACARONI.

USEFUL HINTS.

THESE seven dinners only represent one of the many combinations which may be obtained from a careful perusal of a neat Cookery Book which will be forwarded to any applicant upon his sending a penny stamp (for postage) to Messrs. Goodall, Backhouse & Co., Leeds. It is bound in cloth, gilt side, is well illustrated, and gives you more than one hundred and twenty recipes for the household, embracing cookery, confectionery, baking, summer and winter beverages, &c. Amongst the valuable specialities they offer, not the least important is their

• BAKING POWDER.

To make paste for pies and puddings that shall be light and easy of digestion should be the ambition of everyone who desires to excel as a cook. The cook's task in the preparation of light and wholesome pastry has been rendered far more easy of late years by the introduction of a most useful preparation known as "baking powder." The value of baking powder to the housekeeper, however, does not consist solely in the fact that its use tends to make pastry and pudding-crust light. It possesses the further recommendation of producing paste, for puddings and pies, at the cheapest possible rate, for butter, even in the smallest quantities, can be dispensed with altogether if it be desirable

round the rim of the pie-dish ; lay in macaroni in the dish, strewing raisins over each layer, and sprinkling with spice and sugar. Pour in sufficient custard to fill the dish, and bake in a quick oven for half an hour.

Can macaroni be dressed in any other way ?

It is dressed with cheese ; or, for children, it may be simply boiled and sent to table to be eaten with roast meat, minces, hashes, and stews. For young children, macaroni plain boiled, and eaten with good meat gravy, stewed fruit, marmalade, jam, or treacle, is wholesome, nutritious, and satisfying.

to do so on the ground of economy ; while, in making puddings, eggs may be used in less quantity, or omitted altogether, if baking powder be made use of. It is necessary, however, to caution the buyer against the indiscriminate use of all baking powders. The manufacturers of the YORKSHIRE RELISH, Messrs. Goodall, Backhouse & Co., of Leeds, prepare GOODALL'S BAKING POWDER also, that can be thoroughly depended on for the purity of its ingredients, and the absence of alum and other harmful substances which are frequently introduced into powders of this kind. Another valuable article is their

EGG POWDER,

By the use of which, especially in the winter time, the necessity for eggs may be altogether dispensed with, and a good deal of expense saved. By the use of Messrs. Goodall, Backhouse & Co.'s

BRUNSWICK BLACK,

A fire-stove will preserve a fresh and bright appearance all through the summer, and nothing more need be done to it until fires are relighted, when it may be again blacklead as usual. It may further be made ornamental by setting within the bars a large pot filled with ferns, and a row of ferns in pots may be placed in front of the stove within the fender. If the pots in which the ferns

are placed be kept within other pots larger in size, less watering will be required; and to prevent any escape of water into the grate or on the fender after watering, care should be taken to set each pot in a large earthen saucer, which may be nearly hidden from sight by filling it with moss. The rich green of the ferns will find an admirable contrast in the bright black surface of the stove.

All iron articles, such as coal-scuttles, &c., when not required for use during the summer season, should be coated with GOODALL'S BRUNSWICK BLACK before being laid up in ordinary. Those which show any signs of holes in the bottom should be sent to the tinman or zinc worker, that a sheet of zinc may be laid over the inside and riveted strongly to the iron sheet of which the coal-scuttle is made. When sent home the new work should be varnished over with GOODALL'S BRUNSWICK BLACK. By such treatment all utensils of this kind will be fresh and sound when again brought into use.

In the summer time a very excellent, cheap, and refreshing beverage may be made from Messrs. Goodall, Backhouse, and Co.'s

GINGER BEER POWDER.

How to Make the Best Ginger Beer.

MATERIALS.—Three gallons of boiling water; two pounds of moist sugar; one teacupful of good *fresh* brewer's yeast; and one packet of GOODALL'S GINGER BEER POWDER.


PROCESS.—Put the contents of a packet into a three-gallon stone vessel, with two pounds of raw sugar and three gallons of boiling water. Let it stand two hours, *or until new milk warm;*



GINGER.

then add a teacupful of *fresh* brewer's yeast. Stir all well together, and set to work in a warm place for ten or twelve hours; then strain through flannel, and bottle off. Lay the bottles *on their sides*; on no account keep them upright.

Notice.—Those who have not the convenience, or who do not care for the trouble of bottling, will find this beer drink admirably well if allowed to remain in the vessel. When required for drinking, do not remove the yeast from the top, but blow it gently to one side, and take out with a cup or other vessel. By so doing it will keep good and fresh for some days.

 *The GINGER BEER POWDER manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, is made from the best and purest ingredients, and no disappointment can possibly result, if the foregoing instructions are carried out. As the powder possesses valuable medicinal properties, the beverage that is made from it will not only be found delicious and invigorating, but prove a wholesome and invaluable stomachic.*

There is still another article which is now always kept in well-regulated households, and that is QUININE WINE, which, to be efficacious, must be reliable and pure. Great care is exercised in the preparation of

GOODALL'S QUININE WINE,

And it can be safely depended on as the best which can be obtained. Its uses are now too well known to need particularizing, but in cases of debility, want of appetite, indigestion, nervousness, neuralgia, ague, rheumatism, and gout, it has been proved to be invaluable, and the Wine made by Messrs. Goodall, Backhouse & Co. has been repeatedly proved to be superior to all others.

USEFUL HINTS ABOUT PUDDINGS, CAKES, AND PANCAKES.

CHRISTMAS PUDDING.

MATERIALS.—One pound of raisins ; one pound of currants ; one pound of beef suet ; half a pound of moist sugar ; half a pound of flour ; one pound of bread crumbs ; four eggs ; one gill of rum ; brandy, or whisky ; half a pint of milk ; quarter of a pound of citron ; quarter of a pound of candied lemon-peel.

PROCESS.—Stone the raisins, wash the currants thoroughly, chop the beef suet as fine as possible, cut the peel into small strips, and place these ingredients, with the sugar, flour, bread-crumbs, and eggs, in a large bowl, pour the milk over them, and mix until the whole is well incorporated. Lastly, add the spirit ; stir the mass again for a few minutes, tie it up in a well-floured pudding-cloth, plunge it into boiling water, and boil for four or five hours. This should be done the day before the pudding is wanted, on the following day, boil for two or three hours more. A rich plum-pudding of this kind cannot be boiled too long, the longer it is boiled the more wholesome it is.

As an accompaniment to Christmas Pudding nothing is more palatable or seasonable than a jugful of delicious custard made from GOODALL'S CUSTARD POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, and sold by all grocers and oilmen throughout the United Kingdom.

PANCAKES.

MATERIALS.—One pint of milk ; quarter of a pound of butter, lard, or clean sweet dripping ; two tablespoonfuls of GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse and Co., of Leeds ; half a pound of flour ; a salt-spoonful of salt.

PROCESS.—Put the flour, baking powder, and salt into a large bowl, and

thoroughly incorporate them ; melt the butter until it is in a semi-liquid state, and add it to the flour ; then stir well, pouring in the milk until a batter is formed of the consistency of thick cream. Warm the frying-pan, by melting a little butter (or lard, &c.,) in it, and wipe it out so that the pan may be perfectly clean. Put some more butter in the pan, and when it boils throw in sufficient batter to cover the pan. Fry of a light brown one side, and then turn the pancake and fry it on the other side. When done, place before the fire in a hot dish, ready for sending to table.

The usual accompaniments for pancakes are lemon-juice and sugar. Be sure that you get GOODALL'S EGG POWDER, manufactured by Messrs. Goodall, Backhouse & Co., of Leeds, for making these and all other kind of puddings.

SWEET CAKE.

MATERIALS.—One breakfast cup of flour ; one breakfast cup soft white sugar ; two oz. butter ; a good teaspoonful of GOODALL'S EGG POWDER, made by Messrs. Goodall, Backhouse & Co., of Leeds.

PROCESS.—Rub the butter well in the flour, then mix altogether with a little milk, using a spoon ; put into a tin and bake for half an hour or longer.

GINGER CAKE.

MATERIALS.—Five tablespoonfuls of flour ; three tablespoonfuls brown sugar ; teaspoonful ground ginger ; two tablespoonfuls treacle ; good teaspoonful of GOODALL'S EGG POWDER, made by Messrs. Goodall, Backhouse & Co., of Leeds.

PROCESS.—Mix the flour, sugar, ginger, and EGG POWDER well together in a dry state, then add the treacle with a little milk, stir well together, put in a tin and bake in a moderate oven.

£20 A YEAR

May be easily saved by a judicious use of

JUDSON'S

USEFUL ! HOUSEHOLD !! NECESSITIES !!!

COMIC PAMPHLET (Post Free) ON APPLICATION.

**JUDSON'S
DYES,**

6d. Per Bottle,

WILL DYE ANYTHING & EVERYTHING!

No Housekeeper should be without them !!

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77, SOUTHWARK STREET, LONDON, S.E.**

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Yorkshire Relish

THE MOST DELICIOUS AND CHEAPEST SAUCE IN THE WORLD.

WARRANTED PURE, AND FREE FROM ANY INJURIOUS INGREDIENT.



THIS cheap and excellent Sauce makes the plainest viands palatable, and the daintiest dishes more delicious. The most cultivated culinary connoisseurs have awarded the palm to the YORKSHIRE RELISH, on the ground that neither its strength nor its piquancy is overpowering, and that its invigorating zest by no means impairs the normal flavour of the dishes to which it is added. Employed either *au naturel* as a fillip to chops, steaks, game, or cold meats, or used in combination by a skilful cook in concocting soups, stews, ragouts, curries, or gravies for fish and made dishes.

The only Cheap and Good Sauce. Beware of Imitations.

CAUTION.—Some unprincipled makers of Sauces are filling our old bottles with their worthless preparations, and using a colourable imitation of our Label; we therefore beg to caution the public that none is genuine unless a label be over the stopper of each bottle, bearing a "Willow Pattern Plate," and name, "Goodall, Backhouse & Co."

THOUSANDS OF TESTIMONIALS IN ITS FAVOUR.

4, Wimborne Street, New North Road, LONDON, N.

Gentlemen,—I have not the pleasure of knowing you; never met you—never saw you; but still for a great length of time my sideboard has never lacked your celebrated Yorkshire Relish; and it gives me very great pleasure to forward this testimonial in its favour, provided you think it worthy of your acceptance.

My sedentary habits as a writer for the Magazines, &c., very often make me exceedingly peevish with my meals; but still, no matter what I have, your Yorkshire Relish always brings me to. Sometimes I have a hot joint that it enriches; sometimes cold meat that it makes exceedingly tasty and palatable; with soup it is charming; and sometimes, when the press is waiting for matter, I can make a very good makeshift for dinner with a roll steeped in it; so that in each and every sense of the word I cannot speak too highly of that which I find so good, so useful, and so cheap. If it is likely to be productive of good, you are quite at liberty to publish this.—Yours truly,

The Author of "Grace Darling," "Harriett Stanton,"

To Goodall, Backhouse & Co., Leeds.

"The Wreck of the Royal Charter," &c.

Sold in Bottles at 6d., 1s., and 2s. each,

BY GROCERS, OILMEN, AND ITALIAN WAREHOUSEMEN ALL OVER THE WORLD.

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KEATING'S POWDER

KILLS BUGS,
FLEAS,
BEETLES,
MOTHS.

This Powder is quite harmless to animal life, but is unrivalled in destroying Fleas, Bugs, Beetles, Moths in Furs, and every species of Insect. Sold by all Chemists, in tins 6d., 1s., and 2s. 6d each.

Avoid worthless imitations! Ask for "KEATING'S POWDER," and take no other, and then you will not be disappointed.

KEATING'S COUGH LOZENGES.

KEATING'S COUGH LOZENGES contain no Opium, Morphia, nor any violent drug. It is the most effective remedy known to the Medical Profession in the Cure of COUGHS, ASTHMA, BRONCHITIS. One Lozenge alone relieves; one or two at bed-time ensures rest when troubled by the throat. They are invaluable to take to Church or Public Meetings, being so handy in the pocket.

Sold in tins, 1s. 1½d. and 2s. 9d. each, by all Druggists.

KEATING'S WORM TABLETS.

A PURELY VEGETABLE SWEETMEAT, both in appearance and taste, furnishing a most agreeable method of administering the only certain remedy for **INTESTINAL** or **THREAD WORMS**. It is a perfectly safe and mild preparation, and is especially adapted for Children.

Sold by all Druggists, in tins, at 1s. 1½d. and 2s. 9d.; or free by post for 15 or 36 stamps from THOMAS KEATING, Chemist, London.

AFTER A DAY'S PLEASURE USE "ENO'S FRUIT SALT"



"We n laugh & not till the feast is o'er
Then comes the reckoning & they laugh no more."

TRADE MARK: FRUIT SALT. FRUIT SALINE, OR FRUIT POWDER.

Price 2s. 9d., and 4s. 6d. Examine each bottle and see the Capsule is marked "ENO'S FRUIT SALT."